



Sample Sunday Lunch Menu

Cream of Tomato Soup (V, GF)
Butter Fried Garlic Mushrooms (V, GF)
A Chilled Cocktail of Melon (V, GF)
Prawn Salad with Marie-Rose Dressing (GF)

Roast Sirloin of Beef (GF) and Yorkshire Pudding
Roast Loin of Pork with Apple Sauce (GF)
Lemon, Garlic, and Herb Roast Chicken Breast (GF)
Salmon Steak with Balsamic Roasted Cherry Tomatoes (GF)
Roasted Vegetable, Cheese, and Thyme Tart (V)
Vegetable Chili served with Rice (V, GF)
Roast and New Potatoes

Sliced Carrots
Cauliflower Mornay
Garden Peas

Salads to Order

Forest Berry Trifle
Crème Brûlée (GF)
Baileys & Banana Bread and Butter Pudding
Mango Torte
Mandarin Sundae

All Desserts are offered with a choice of Cream or Ice Cream
A Selection of Ice Creams and Sorbets

A Platter of Cheese with Biscuits, Celery and Grapes
With a Glass of Port – Ruby Port is £3.00, Late Bottled Vintage is £3.60

Coffee and Chocolate Mints

Why not complete your meal with a Liqueur? Found on page 5 of our Wine List

£25.00

Starter £7.50, Main Course £14.75, Dessert £6.50, Cheese and Biscuits £8.00, Coffee £3.00

Varde Valley Ice Creams – Honeycomb, Chocolate, Toffee Fudge, Vanilla, Mint
Sorbets – Lemon, and Raspberry

Allergens:

Please contact a member of the restaurant team for any information on allergens contained in the food
GF – Gluten Free, V – Vegetarian. Gluten Free Gravy available on request
All Items Subject to Availability.